

HELLENIC HAPPY HOUR

3pm - 6pm

BEVERAGE

On Tap - <i>Stone & Wood Pale Ale, Hahn Super Dry</i>	6
Bottled - <i>Mythos Hellenic Lager</i>	6
Taverna Glasses - <i>White, Rosé & Red</i>	8 / 18
Champagne Glass	20
Champagne Bottle - <i>Taittinger</i>	95
Aperol, Limoncello or Santorini Spritz	12
Thalassaki Blue - <i>Blue Curacao, Dry Vermouth, Mastiha</i>	12

MEZE

Marinated olives, ouzo & lemon DF GF V	8
Seasoned pita bread, oregano, extra virgin olive oil DF V	8
Taramosalata, cured fish roe dip, bottarga DF	8
Seasonal oysters, pomegranate mignonette, lemon DF GF	6
Market fish crudo, seasonal garnish	14
Kalamari tiganita, spicy taramosalata DF GF	12
Chicken souvlaki, herb salad, pickled onions GF	14



Στην υγείά μας

To our health, cheers!

ALPHA SHARED MENU

ADD SKINOS MASTIHA \$10PP

Marinated olives, ouzo & lemon DF GF V

Seasoned pita bread, oregano, extra virgin olive oil DF V

Taramosalata (ταραμοσαλάτα), cured fish roe dip, bottarga DF

Filo wrapped feta (φέτα με μέλι), honey & lemon dressing,
braised radicchio, sesame seeds V

Lahanodolmades (λαχανοντολμάδες), stuffed cabbage,
avgolemono DF GF V

Chicken souvlakia (σουβλάκια κοτόπουλο),
herb salad, pickled onions GF

Slow roasted lamb shoulder, tzatziki GF

Roasted potatoes, garlic & parsley dressing DF GF V

Horiatiki salad (χωριάτικη σαλάτα), seasonal village salad GF V

Karidopita (καρυδόπιτα), walnut syrup cake,
fennel & apple salad, fennel ice-cream GF V

\$95

GRAND SHARED MENU

ADD SKINOS MASTIHA \$10PP

Marinated olives, ouzo & lemon DF GF V

Seasoned pita bread, oregano, extra virgin olive oil DF V

Taramosalata (ταραμοσαλάτα), cured fish roe dip, bottarga DF

Tirokafteri (τυροκαυτερή), spicy feta dip, rye rusk,
last summer's preserved tomatoes V

Raw bluefin tuna, marinated peppers, xynomizithra GF

Filo wrapped feta (φέτα με μέλι), honey & lemon dressing,
braised radicchio, sesame seeds V

Seafood plate (ποικιλία θαλασσινών), crispy calamari, prawns,
pickled mussels, seasonal vegetables

Horiatiki salad (χωριάτικη σαλάτα), seasonal village salad GF V

Seasonal market fish

Slow roasted lamb shoulder, tzatziki GF

Roasted potatoes, garlic & parsley dressing DF GF V

Braised turtle beans, fasolakia green beans, ouzo roasted fennel GF V

Chocolate & kalamata cake, preserved rhubarb V

Karidopita (καρυδόπιτα), walnut syrup cake,
fennel & apple salad, fennel ice-cream GF V

\$125